

## Res. Asst. Muhammed ÖZGÖLET

### Personal Information

**Email:** mozgolet@yildiz.edu.tr

**Web:** <https://avesis.yildiz.edu.tr/mozgolet>

### International Researcher IDs

ORCID: 0000-0001-5584-097X

Publons / Web Of Science ResearcherID: FRB-9772-2022

Yoksis Researcher ID: 271485

### Education Information

Doctorate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2020 - Continues

Postgraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2017 - 2020

Undergraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2010 - 2015

### Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Enzymatic and antimicrobial activities of lactic acid bacteria and yeasts isolated from boza, a traditional fermented grain based beverage**  
Usal M., ÖZGÖLET M., ARICI M., TÖRNÜK F.  
Food Bioscience, vol.61, 2024 (SCI-Expanded)
- II. **Enhancing Gluten-Free Muffins with Milk Thistle Seed Proteins: Evaluation of Physicochemical, Rheological, Textural, and Sensory Characteristics**  
Ozgolet M., Kasapoglu M. Z., Avcı E., Karasu S.  
Foods, vol.13, no.16, 2024 (SCI-Expanded)
- III. **Harnessing the Role of Three Lactic Acid Bacteria (LAB) Strains for Type II Sourdough Production and Influence of Sourdoughs on Bread Quality and Maillard Reaction Products**  
Sahin M., Ozgolet M., Cankurt H., Dertli E.  
Foods, vol.13, no.12, 2024 (SCI-Expanded)
- IV. **Optimization of extraction parameters of protein isolate from milk thistle seed: Physicochemical and functional characteristics**  
ÖZGÖLET M., Cakmak Z. H. T., BOZKURT F., SAĞDIÇ O., KARASU S.  
Food Science and Nutrition, vol.12, no.5, pp.3346-3359, 2024 (SCI-Expanded)
- V. **Response surface optimization of protein extraction from cold-pressed terebinth (Pistacia terebinthus L.) oil byproducts: Physicochemical and functional characteristics**  
ÖZGÖLET M., Cakmak Z. H. T., BOZKURT F., SAĞDIÇ O., KARASU S.  
Journal of Food Science, 2024 (SCI-Expanded)
- VI. **High-beta-glucan and low-glycemic index functional bulgur produced from high-beta-glucan barley**  
Hazal Tekin-Cakmak Z. H., Ozer C., Ozkan K., Yildirim H., Sestili F., Jilal A., Sağdıç O., Ozgolet M., Koksel H.  
Journal of Functional Foods, vol.112, 2024 (SCI-Expanded)
- VII. **Capsaicin Rich Low-Fat Salad Dressing: Improvement of Rheological and Sensory Properties and Emulsion and Oxidative Stability**

Avcı E., TEKİN ÇAKMAK Z. H., ÖZGÖLET M., KARASU S., Kasapoglu M. Z., Ramadan M. F., SAĞDIÇ O.  
Foods, vol.12, no.7, 2023 (SCI-Expanded)

VIII. **Cold-Pressed Okra Seed Oil Byproduct as an Ingredient for Muffins to Decrease Glycemic Index, Maillard Reaction, and Oxidation**

AKÇIÇEK A., ÖZGÖLET M., TEKİN ÇAKMAK Z. H., KARASU S., Duran E., SAĞDIÇ O.  
ACS Omega, 2023 (SCI-Expanded)

IX. **BIOACCESSIBILITY OF  $\alpha$ -DICARBONYL COMPOUNDS IN BREADS AND OTHER BAKERY PRODUCTS USING AN IN VITRO STIMULATED GASTROINTESTINAL DIGESTIVE SYSTEMS**

Yaman M., Ede-Cintesun E., ÖZGÖLET M., Serdar E., Mizrak O., Yildirim-Servi E.  
Latin American Applied Research, vol.53, no.2, pp.111-117, 2023 (SCI-Expanded)

X. **The effect of five different sourdough on the formation of glyoxal and methylglyoxal in bread and influence of in vitro digestion**

ÖZGÖLET M., Yaman M., DURAK M. Z., KARASU S.  
FOOD CHEMISTRY, vol.371, 2022 (SCI-Expanded)

### Articles Published in Other Journals

I. **Characterization of functional effects of different LAB isolated from sourdoughs in Turkey**

Alkay Z., Sagir E. M., ÖZGÖLET M., DURAK M. Z.  
Nova Biotechnologica et Chimica, vol.21, no.2, 2022 (Scopus)

### Refereed Congress / Symposium Publications in Proceedings

I. **Enhancing Gluten-Free Muffins with Milk Thistle Seed Proteins: Evaluation of Physicochemical, Rheological, Textural, and Sensory Characteristics**

Özgölet M., Karasu S.  
International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 May - 18 June 2024, pp.134

II. **Effects of Rhodiola Rosea and Withania Somnifera Powders on Textural and Functional Properties of Chewing Gum**

Özgölet M., Ermiş E., Palabıyık İ., Vahapoğlu B., Kömürkuru M.  
International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 - 18 May 2024, pp.89

III. **Determination of Enzymatic and Antimicrobial Activities of Lactic Acid Bacteria And Yeasts Isolated From Boza**

Usal M., Özgölet M., Arıcı M., Törnük F.  
ICSAS 2nd INTERNATIONAL CONFERENCE ON APPLIED SCIENCES, Erzurum, Turkey, 19 - 21 April 2024, pp.15-16

IV. **Extraction and characterization of milk thistle seed protein: An optimization study**

Özgölet M., Bozkurt F., Tekin Çakmak Z. H., Sağdıç O., Karasu S.  
International Congress on Oil and Protein Crops, Antalya, Turkey, 2 - 04 November 2023, pp.120

V. **The improvement of rheological properties, emulsion and oxidative stability of low-fat salad dressing by cold pressed hot pepper seed oil by-product**

Avcı E., Özgölet M., Karasu S., Tekin Çakmak Z. H.  
International Conference on Raw Materials to Processed Foods, İstanbul, Turkey, 3 - 04 June 2021, pp.302

VI. **The Effects of Utilization of Chia, Pumpkin Seed and Flaxseed Flour Mixture Substituted with Gums on Bread Quality Parameters**

Köse A., Özgölet M., Durak M. Z.  
3rd INTERNATIONAL CONFERENCE on FOOD, AGRICULTURE and VETERINARY, İzmir, Turkey, 19 - 20 June 2021, pp.160

VII. **Ekşi Hamur Kullanılarak Üretilen ekmeklerin glikozillenmiş ara ürünler üzerine etkisi**

Özgölet M., Yaman M., Durak M. Z.

## **Metrics**

Publication: 19

Citation (WoS): 19

Citation (Scopus): 26

H-Index (WoS): 2

H-Index (Scopus): 3

## **Non Academic Experience**

GİMDES (Gıda ve İhtiyaç Maddeleri Denetleme ve Sertifikalama Araştırmaları Derneği)